



# CHILLIES OF INDIA



## **CHILLI - A FASCINATING SPICE**

Chilli is the universal spice of India. It is cultivated in all the States and Union Territories of the country. The important States growing chilli are Andhra Pradesh, Orissa, Maharashtra, West Bengal, Karnataka, Rajasthan and Tamil Nadu. Andhra Pradesh alone commands 46 per cent of the chilli production in India. As per the latest statistics, India produced 8,00,100 tonnes of dry chilli from an area of 9,30,000 hectare. No country in the world has so much area and production of chilli as in India.

Chilli is nature's wonder. Its fruit appears in different sizes, shapes and colour. The fruit size of some varieties is more than hundred times that of others. The shape may be elongated or round, and distal end pointed, blunt or sucked in. Corrugated, leathery or smooth may be the touch on outer skin. It may look like a bird's eye or a small orange fruit. Colour varies from blue, green, orange, red, yellow, violet, cream white to near black.

Chilli has two important commercial qualities. If some varieties are famous for red colour because of the pigment capsanthin, others are known for biting pungency attributed by capsaicin. India is the only country rich in many varieties with different quality factors.

Chilli is an essential ingredient of Indian curry. Curry is characterised by tempting colour and titillating pungency. Both are contributed by chilli. In curry, chilli is used as a paste, powder, broken split or whole form. There are Indian pickles, especially with tender mango in which chilli powder is added lavishly to form a thick paste with biting sensation at the end of curing. In all Indian homes, chilli is used by the poor and the rich alike.

While consumption of chilli is the highest in India, maximum export is also from this country. India made the record export of 51,900 tonnes of dry chilli in 1996-97. Oleoresin of chilli with low, medium or high pungency is also exported in large quantities. Chilli powder is another important item of export. Indian chilli and its products are bought by a number of countries. Important among them are Sri Lanka, Bangladesh, South Korea and USA for dry chilli and USA, Germany, Japan, UK and France for oleoresin. India can supply chilli in whole, crushed, powder or oleoresin forms in consistent colour and required pungency.

Blessed with rich diversity in quality, Spices Board India has plans to produce specific varieties of Chillies for different international markets on committed demand, small or big.





### **BIRDS EYE CHILLI (DHANI)**

Grown in Mizoram & some areas of Manipur  
 Blood red in colour, highly pungent  
 Harvesting season - October to December  
 Available in Calcutta market  
 ASTA colour value - 41.7  
 Capsaicin - 0.589%

### **BYADAGI (KADDI)**

Grown in Dharwar Karnataka.  
 Red in colour with less pungency or without  
 pungency.  
 Harvesting season - January to May  
 Annual Production - 21,000 tonnes  
 Available in Hubli-Dharwad markets  
 ASTA colour value - 156.9  
 Capsaicin - Negligible



### **ELLACHIPUR SANNAM - S4 TYPE**

Grown in Amaravathi District of Maharashtra  
 Reddish in colour and very hot  
 Annual production - 1800 tonnes  
 Harvesting season - September to December  
 Available in Bombay, Delhi, Ahmedabad and  
 Nagpur  
 ASTA colour value - 70.40  
 Capsaicin - 0.2%

### **GUNTUR SANNAM - S4 TYPE**

Grown in Guntur, Warangal, Khammam  
 Districts of Andhra Pradesh  
 Skin thick, hot and red.  
 Harvesting season - December to May  
 Annual production - 2,80,000 tonnes  
 Available in Guntur market  
 ASTA colour value - 32.11  
 Capsaicin - 0.226%





### **HINDPUR - S7**

Grown in Hindpur in Andhra Pradesh  
Red in colour, hot and highly pungent.  
Harvesting season - December to March

Available in Hindpur

Capsaicin - 0.24

ASTA colour value - 33.00



### **JWALA**

Grown in Kheda, Mehsana & in south  
Gujarath

Highly pungent, light red in colour, short and  
the seeds are compact.

Harvesting season - September to December

Available in Unjha market

Capsaicin - 0.4%

### **KANTHARI - WHITE**

Grown in Kerala & some parts of Tamil Nadu

Short and ivory white in colour with high  
pungency

Mainly grown as a homestead crop

Available in the markets throughout the year

ASTA colour value - 2.96

Capsaicin - 0.504%



### **KASHMIR CHILLI**

Grown in temperate regions such as Himachal  
Pradesh, Jammu & Kashmir and also in sub-  
tropical regions of North India during winter  
season.

Long, fleshy, deep red in colour

Harvesting season - November to February

Available in major markets of North India,

ASTA colour value - 54.10

Capsaicin - 0.325%





### **MADHYA PRADESH G.T. SANNAM**

Grown in Indore, Malkapur Chikli and Elachpur areas of Madhya Pradesh

Red in colour and pungent

Harvesting season - January to March

Annual Production - 7500 tonnes

Available in major markets of Madhya Pradesh

### **MADRAS PARI**

Grown in Nellore District of Andhra Pradesh

Pure red in colour and hot

Harvesting season- March to May.

Annual production-2000 tonnes

Available in Madras

ASTA colour value - 73.82

Capsaicin - 0.206%



### **NAGPUR**

Grown in Nagpur District of Maharashtra

Red in colour and pungent

Harvesting season - January to March

Annual production - 5000 tonnes

Available in Bhimapur market of Maharashtra

### **NALCHETTI**

Grown in Nagpur District of Maharashtra

Red in colour and extremely pungent

Harvesting season - January to March

Annual production - 2500 tonnes

Available in Nagpur market

ASTA Colour Value - 77.03

Capsaicin - 0.12%





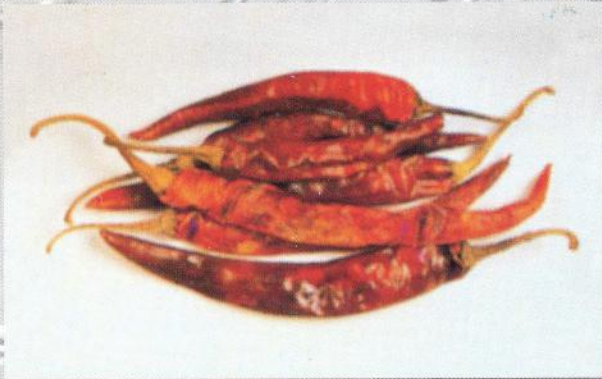
### **RAMNAD MUNDU**

Grown in Ramnad District of Tamil Nadu  
Yellowish red and hot  
Harvesting season - March to May  
Annual production - 12,000 tonnes  
Available in Virudhunagar and Ramnad  
District of Tamil Nadu  
ASTA colour value - 32.95  
Capsaicin - 0.166%



### **SANGLI SANNAM - S4 TYPE**

Grown in Kolhapur District of Maharashtra.  
Light red in colour and hot  
Harvesting season - September to November  
Annual production - 3000 tonnes  
Available in Bombay and Kolhapur  
ASTA colour value - 73.55  
Capsaicin - 0.215%



### **SATTUR - S4**

Grown in Dindigul, Sattur, Rajapalayam,  
Sankarankoil & Theni in Tamil Nadu.  
Red in colour, pungent with thick skin.  
Harvesting season - September to March  
Available in Sattur, Theni & Dindigul in  
Tamil Nadu.  
ASTA colour value - 59.1  
Capsaicin - 0.24%



### **SCOTCH BONNET**

Introduced from Jamaica. Cultivation in India is on the initial stage.  
Studies shows that it comes up well in the hilly regions of Kerala & Karnataka.  
May be possible to grow in other parts of India as well.  
Chilli is short round & yellowish in colour with the terminal end sucked inside.  
ASTA colour value - 38.25  
Capsaicin - 0.878%







### **S9 MUNDU**

Grown in Anantpur District of Andhra Pradesh  
Tomato red in colour and with fairly good pungency

Harvesting season - February to April

Annual production - 700 tonnes

Available in Anantpur District of Andhra Pradesh

### **TADAPPALLY - BIG LONG**

Grown in Tadappally in Andhra Pradesh.

Red in colour, less pungent, thick skin.

Harvesting Season - January to April

Available in Tadappally in Andhra Pradesh

ASTA colour value - 80.30

Capsaicin - 0.11%



### **TOMATO CHILLI (WARANGAL CHAPPATTA)**

Grown in Warangal, Khammam, East & West Godavari Districts of Andhra Pradesh

Deep red and less pungent

Harvesting season - December to March

ASTA colour value - 125.26

Capsaicin - 0.17%



## CHILLI

Family : Solanaceae

*Capsicum Annuum*

*Capsicum Frutescens*

## CHILLI

In Foreign Languages	In Indian Languages
Latin : Capsicum Annum L	Hindi, Punjabi,
Spanish : Pimenton	& Urdu : Lal Mirch
French : Poivre de Guinee	Bengali : Lanka/Lanka Morich
German : Paprika	Gujarati : Marcha
Dutch : Spaanse peper	Kannada : Menessina Kayi
Italian : Peperone	Kashmiri : Martsu, Waungum
Portuguese : Pimento	Malayalam : Mulaku
Russian : Struchkovy pyeret	Marathi : Mirchi
Japanese : Togarashi	Oriya : Lanka
Arabic : Filfil Ahmar	Tamil : Milagai
Chinese : Hsiung-Yali-Chiao	Telugu : Mirapakayi
	Nepali : Khursani



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